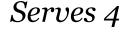
Waukesha County UW Extension Farmers Market Fresh

Lemon Spinach Sauté

Ingredients:

1 bunch (1 pound) of fresh spinach

1/4 teaspoon black pepper





Directions:

- 1. Wash the spinach.
- 2. Trim off the stems.
- 3. Put the spinach, black pepper, and lemon juice in a pan.
- 4. Cook over medium heat. Let the spinach sauté for about 3 minutes, until just tender.
- 5. Serve as a delicious side dish.

